



## Introduction

Cocktail created by Raphaëlle Chaize, Giffard beverage expert.

## Préparation du cocktail

- 1/6 Smear the outside of the glass with syrup using a brush and sprinkle with grated coconut, then set aside
- 2/6 Pour the ingredients into a shaker
- 3/6 Fill the shaker to 2/3 with ice cubes
- 4/6 Shake vigorously for 7 to 10 seconds
- 5/6 Strain into a glass without ice but previously chilled
- 6/6 Serve

## Ingrédients


◆ AGED RUM	40 ML
◆ COCONUT LIQUEUR	25 ML
◆ LEMONGRASS SYRUP	15 ML
◆ LIME JUICE	20 ML
◆ AROMATIC BITTERS	2 TRAITS

## Conseils de présentation

MÉTHODE	in a shaker
VERRERIE	cocktail
DÉCORATION	shredded coconut icing



A découvrir également




*Full-bodied*

### A HORSE WITH NO NAME

DIFFICULTÉ  
🍸🍸

INGRÉDIENTS PRINCIPAUX  
Irish whiskey  
Coconut Liqueur



*Medium*

### LAZY PIÑA COLADA

DIFFICULTÉ  
🍸🍸

INGRÉDIENTS PRINCIPAUX  
Aged rum  
Coconut Liqueur



*Medium*

### SESAME STREET

DIFFICULTÉ  
🍸🍸🍸

INGRÉDIENTS PRINCIPAUX  
Coconut Liqueur  
Green Tea concentrated Base

